

PORTO WINE VINTAGE

HISTORY · COMPLEXITY · ELEGANCE

This vintage port represents the historical legacy of Quinta dos Murças to produce vintages of great elegance, intensity and persistence. Only produced in outstanding years.



GRAPE VARIETIES

Touriga Franca, Touriga Nacional, Tinta Roriz and Sousão



VINIFICATION

Hand-picked grapes, fermentation with indigenous yeasts, foot treading in granite lagares where the brandy spirit was added. Only produced in outstanding years.



TASTING NOTES

Complex with great intensity aroma, dominated by dark berry fruits such as blackberry and cassis, balsamic notes. Firm and concentrated with balancing acidity, mature tannins well integrated in the body and volume. Long and persistent finish, balanced and elegant.

AWARDS



94 POINTS



GOLD & VINTAGE
PORT TROPHY
97 POINTS



GOLD

Decanter

PLATINUM MEDAL
97 POINTS



O vinho do Porto resulta da combinação única entre solos pedregosos, clima severo, castas raras e a intervenção humana. Este privilégio ocorre, desde o séc. XVII, na mais antiga região demarcada de vinhos do mundo (est. 1756). A Quinta dos Murças é conhecida desde 1714 e está situada na margem direita do rio, junto à aldeia de Covelinhas, na sub-região da Cima-Gorgo, conhecida pela produção de Portos. Foi aqui que surgiram, em 1947, as primeiras vinhas **SINGLE QUINTA** ao nível da região. As uvas da Quinta, de qualidade "letra A", foram seleccionadas vindimadas e fermentadas manualmente seguindo a tradição da pisa a pé em lagares de granito. **Port wine is the result of the unique combination between stony soils, severe climate, rare grape varieties and human intervention. This fortuitous situation has existed since the 17th century in the oldest DOC wine region in the world (est. 1756). Quinta dos Murças, recognized since 1714, is situated on the right bank of the river, near the village of Covelinhas, in the Cima-Gorgo sub-region famed in Port production. It was here that the first vertically planted vineyards in the region were established in 1947. Hand selected "Letter A" vintage grapes for quality Port production were fermented in the traditional manner with foot treading in granite lagares.**

750ml - Alc. 19,5% Vol.

ESPORÃO

WINE IN MODERATION (EU)
Art de Viver

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